

Professional Ranges

Buying Guide

A step-by-step guide to find the right
pro range for your kitchen.

Professional Ranges



Overview

A Professional Range refers to a product with high output burners and commercial, restaurant styling.

Although pro ranges can be more expensive than even a restaurant range, they are also more functional and easier to clean.

You can place a professional range next to wood cabinets and other combustibles without special sprinkler and ventilation systems unlike a commercial range.



What's New for 2014 - 2015

Controls

Pro ranges have always been relatively unsophisticated, but now most have added better controls.

Wolf was first. Jenn-Air added a 7 inch LCD screen with “doneness” controls. Miele now has a GUI control system (like your phone) with automatic programs for any type of cooking, with 16 just for bread.



What's New for 2014 - 2015

Special features

You do not have to buy ovens by default. In 2013, Thermador added a steam oven and warming drawer to their 48 inch oven. In 2015, Miele added steam, a warming drawer and a speed oven.



What's New for 2014 - 2015

Colors

Viking has always had colors, but specialty ranges like La Cornue and AGA reintroduced different colors for a fashionable alternative to stainless steel.



Professional Ranges



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1 Brands

Overview

Ranges are available in 24", 30", 36", 48" and 60" sizes.

The price range of a professional range is \$3,500 for a 30" to over \$17,000 for a 60". Outputs of the burners can vary from 15,000 to 22,000 per burner.

Most standard gas ranges now have at least one high output burner for far less money than a professional range.



Viking

Viking once dominated the professional range market with a 50% share. Although they have upgraded the top to a maximum of 18,000 BTU, Viking is now fighting a quality perception.

In February of 2013, Viking was sold to the Middleby corporation. That bodes well for Viking's long term prospects. It is still a great American brand with a great palate of interesting colors and options.

Their new 7 series has 23,000 BTU burners.



Wolf



Owned by Sub-Zero, this company boasts 15,000 BTU burners and an excellent 500 BTU consistent simmer. Their dual fuel has two convection ovens, sealed burners and a clock with a timer.

Wolf has the most cooking modes like proof and dehydration allowing you to cook in every conceivable way

Thermador

This is an unbelievable top with sealed burners for easy cleaning. Thermador is best known for its simmer at an average of 100 BTU. It's maximum output is 18,000 BTU.

On the 48" range, one of the burners is 22,000 BTU with a steam oven and warming drawer.



Jenn-Air



Retooled with **the most interactive clock and timer**, up to 20,000 BTU burners and great rebate packages including a free dishwasher.

Their 30" range is especially popular at less than \$4,000 with a free \$1,200 dishwasher.

Capital

The former owners of DCS founded Capital Range. It looks similar to the old DCS, **but has better BTU output.**

Look at the Capital Culinarian for an open-burner, stripped-down tank of a stove with a 23,000 BTU output per burner.



American Range

A relative new comer in the residential pro range market. They have been manufacturing commercial ranges for 30 years. All of their ranges will have varying outputs from 17K BTU to 9K BTU.

With a manual clean all-gas range as well as a self-cleaning dual fuel range, **American Range is one of the more versatile brands on the market.**

The **two exclusive features** offered by American range are shown on the next slide.

American Range

Saute/Step-Up Range

The first is the Saute/Step-Up range which puts the rear burners on a 4" pedestal above the front burners making it easier to cook with multiple pans.



Hybrid Gas/Induction

The other is a Hybrid Gas/Induction range with one set of gas and induction burners.



GE Monogram

GE Monogram is decent range with high output and low simmer.

Monogram is sold mostly through GE's builder channel and is somewhat expensive to buy for the features provided.



Miele

Miele is the newest professional range on the market. Although the burners are 19,500 BTU, the oven really distinguishes Miele from any other professional range.

Miele has added automatic controls similar to their wall oven. Pick a food, enter the weight and hit start. Cooking is really that simple.

They have 21 different cooking modes powering their twin convection fans, and another 16 just for bread. The wireless probe can be placed anywhere without attaching to the oven itself.

Miele



Specs At a Glance

Brand	Output	Simmer	Grill BTU	Large Oven	Self-Cleaning
Viking	15,000 open, 18,000 Burners	900 BTU	18,000	Yes	Electric and Gas Option
Wolf	16,000 / 15,000 both	500 BTU	16,000	Yes	Optional
Thermador	18,000 sealed / 22,000 48"*	100-365 BTU on 2/900 rest	18,000	No	Yes
Dacor	15,000 sealed	900 BTU	N/A	No	Yes
Capital	23,000 /19,000	140*	18,000	Yes	Optional
Jenn-Air	20,000	500 BTU	Griddle Only	Yes	Yes
American Range	17,000	900 BTU	18,000	Yes	Optional
Miele	19,500	500 BTU	18,000	Yes	Yes
La Cornue	17,000	500 BTU	14,500	Yes	No

2 Terms

Terms

Simmer: Ability to maintain a low temperature. Thermador has the lowest simmer, but it is intermittent (turns on and off). Wolf has a great consistent simmer at 500 BTU.



Thermador Star Burner

BTU: British thermal unit A BTU is quite simply a measure of heat output.

Dual Fuel: Gas top and electric convection oven. Gas will deliver more heat than standard electric. Electric convection is better for baking. You **do need** separate 220V power for a dual fuel range.

There can be a big difference in controls and other features between dual fuel and all gas especially with Wolf, Miele and Thermador.

Terms

Convection / Double Convection: Every professional range has a convection cycle, or fan-forced heat, for more even heat in the oven. Two brands, Jenn-Air and Wolf, have twin convection (two fans) for more even temperatures, especially in larger 36", 48" and 60" ovens.



Convection



Double Convection

Terms

Proof: Low-temperature mode for rising bread.

Grill: 16,000-18,000 BTU surface for grilling. An indoor grill is tougher to clean and needs to be ventilated properly (at least 900 CFM on a 36", 1100 CFM on a 48").

Of all the grills, Wolf with the infrared burner seems to be the best.



Terms

Griddle: Thermostatically controlled metal for pancakes, etc. Temperature is more even than a store-bought griddle over a burner. Jenn-Air has the best griddle for clean-ability because it is infused with chromium.

Dehydrate: Mode for removing moisture for food, like dried fruits.

Self-Cleaning: 950° 3-hour heat cycle removes all stains from the inside. Some pro ranges do not offer this feature.



Terms

Sealed Burner: Burner sealed to the base for easy cleaning. Although 95% of the regular gas ranges have sealed burners, a few pro ranges have open, rather than sealed burners.

The hottest burner is Capital Culinarian at 23,000 followed by Jenn-Air and Thermador at 22,000. The best simmer is Thermador at 100 BTU's and Wolf at 500 BTU



Terms

Clock/Timer: A given on a regular range, but only half the pro units feature a clock. The most advanced clocks are Jenn-Air, Thermador, Miele and Wolf.

LP: Short for liquid propane. If needed, most ranges need to be ordered this way.



French Top: A Wolf and La Cornue exclusive. A French top looks like a griddle with three removable rings and a high-powered burner underneath. Cooking foods at different temperatures is the main benefit, as the temperature is hotter in the center and less around the edges.

Terms

Steam: Thermador recently introduced their steam 48" range. Steam is a great way to cook as it adds moisture and does not bake out the nutrients in food.

Speed: Convection microwave, a Miele exclusive.

Warming Drawer: A Miele and Thermador exclusive in the 48" range only. Can maintain food temperature for up to 3 hours without dehydration or be used to refresh leftovers.



Steam



Warming Drawer

3 How to Buy

Kitchen Examples



Photo credit: <http://austinarchitect.com>

Kitchen Examples



Photo Credit: <http://beco-designs.com>

Kitchen Examples



Photo Credit: <http://www.martinsappliance.com>

How to Buy

Pro is a tough choice, as there are compelling products that have similar specs. Each range has its strong points.

Thermador is the most reliable followed by Wolf. Miele is the most reliable manufacturer, but their pro range is brand new. Look at rebates, especially Thermador and Jenn Air with free dishwasher and hoods with qualifying purchases.

Miele love the GUI technology. It works like your phone and is simple to operate. Their 48" has a speed oven and warming drawer.

Wolf has the best oven with double convection along with tons of cooking modes and the best performing grill.

Jenn-Air has great burners at 20,000 BTU, the best LCD clock, twin convection, timer and especially griddle.

Capital has the hottest burners at 23,000 BTUs and a lower cost.

La Cornue is technically a professional range with a few 17,000 BTU burners. This range is totally customizable with French top, grill, griddle and a whole spectrum of colors. It's available in a number of sizes and styles. [Read this for more information.](#)

Rebates

Sub-Zero/Wolf: \$2,500 dollars with qualifying Wolf/Sub-Zero products

Thermador: Free Dishwasher with purchase of qualifying cooking products as well as free hood with dishwasher and refrigerator purchases

Jenn-Air: Free dishwasher and hood in a very similar program to Thermador

GE Monogram: Different cash offers every 3-4 months

Viking: Different cash offers and free dishwashers depending on the month

A Little About Us

We have been marketing pro ranges since their introduction in 1989. There are about 30 pro professional products on display, and 2 of our 9 live kitchens are dedicated to professional cooking. We also service what we sell with 20 service techs.

Be a Yale Insider and choose topics of your interest from Cooking tips, sales information, lighting and much more. Click [here](#) for more information



2014 Awards

Residential Lighting Magazine Showroom of the Year

SHOWROOM
 OF THE YEAR 2013 | WINNER

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BEST OF BOSTON HOME
 Awarded by *Boston* magazine
 2014

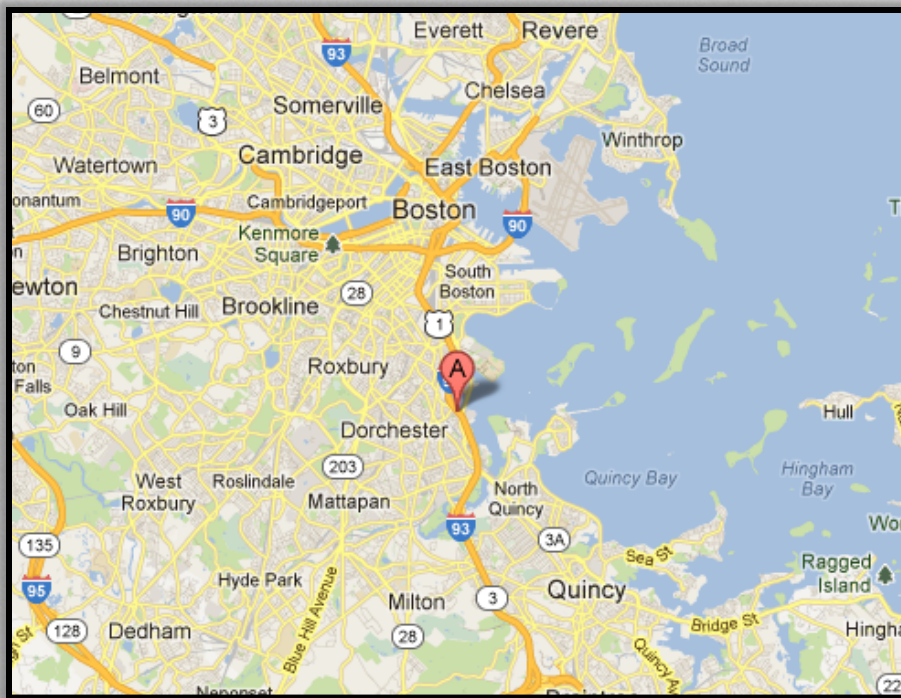
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Contact Information

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Virtual Showroom

Want to get a sneak peak at our state of the art showroom? Check out the link below for a full interactive virtual tour of the Yale Appliance and Lighting Showroom located in Boston, Mass.

[See the Yale showroom here](#)

